

PROCESSORS OF PROCESSED FOODS REPRESENTED AS ORGANIC

Records: (Must be maintained two years from date of sale. If not kept on the premises, must be made available for inspection within 72 hours of request).

Name and address and, if applicable, registration number of suppliers of foods, quantity and date of each transaction:

Invoices for each shipment from the supplier stating the food may be sold as organic.

If labeled/represented as certified, invoices from supplier or separate written statement from the certifying organization stating the food is certified under California law.

Substances applied to the food or used in processing of the food or in or around any area of containers where the food is kept, quantity and date of each application, brand name and source.

Name and address and, if applicable, registration number of handlers, processors, or retailers to whom the food is sold/transferred, quantity and date of each transaction.

IMPORTERS FIRST IMPROTING FOOD PRODUCTS REPRESENTED AS ORGANIC

Records:

Must obtain from out-of-state producers, handlers or processors the same type of records applicable to California producers, handlers, and processors. These records must be provided to the enforcement authority upon request.

Confidential provisions applicable to records of persons in California apply to records required of importers of organic foods.

RETAILERS SELLING FOOD REPRESENTED AS ORGANIC

Records: (records must be maintained for one year for producers from the date of sale. If not kept on the premises, must be made available for inspection within 72 hours of request).

The name and address and, if applicable, the registration numbers of all suppliers of the food, the quantity of food purchased or otherwise transferred, and the date of the transaction.

Invoices for each shipment from each supplier stating that the food may be sold as organic.

If labeled or represented as certified, invoices from the supplier or a separate written documentation from the certification organization indicating that the food is certified under the Organic Foods Act of 1990.

Labeling:

Proper labeling on bins of produce and on advertising signs or placards.

Substances:

All pesticide chemicals applied to the food while in the control of retailer, including the quantity applied, and the date of each application. All pesticide chemicals shall be identified by brand name, if any, and by source.

All substances routinely applied in or around any area or container in which the food is kept. All substances shall be identified by brand name, if any, and by source. This record may be provided in the form of a single list of substances used. One list may be kept at the retailer's headquarters office if all individual stores operated by that retailer utilize only the substances on the list.

Commingling:

Organic produce must be properly labeled and segregated from conventional produce.